



Sample Wedding Menu

CANAPÉS

Mini Yorkshire puddings with rare roast beef and horseradish cream

Sweetcorn blinis with smoked duck

Wild mushroom tartlets with truffle oil

Tomato basil and mozzarella crostini

Vegetable hoisin pancakes

Tuna tartare with lime and green peppercorns

Poached salmon and asparagus hollandaise

Falafel with tahini dip

STARTERS

Risotto of garden peas and broad beans with pecorino and garnished with edible wild flowers (V)

Or

Buttered asparagus tips with hollandaise, shaved parmesan, watercress salad, lemon vinaigrette, cracked black pepper (V)

Or

Pea mousse, with pea and dandelion salad and a duck egg and parmesan dressing and sour dough croutons (V)

MAINS

Cornish lamb, one bone cutlet with braised shoulder, with crushed new basil tomato and olive potatoes, baby leeks and asparagus, tomatoes confit, and a tarragon jus

Or

Cornish lamb, Roast cannon with confit of belly cutlets, rosemary and olive fondant potato served with baby spinach and carrots, carrot puree and thyme jus

Or

Pan seared seabass with sauce vierge, with same accompaniments as chosen lamb dish

DESSERT TRIO

Lemon posset with candied peel

Mini Pavlova with passion fruit chantilly, kiwi and strawberries

Chocolate torte with white chocolate mousse and hazelnut crisp

Strawberry ripple ice cream with sable biscuit

White chocolate and blueberry cheesecake with blueberry sauce

Pain perdu with vanilla poached strawberries and rhubarb foam

CHILDREN'S MENU

Breadsticks, crudities and Houmous

Pasta spirals with tomato sauce and grated cheese

French chocolate mousse with whipped cream

EVENING

West Country Cheddar, Oxford Blue, Somerset Brie and Oxford Isis served with rye wafers, biscuits, quince jelly and celery

Fresh Fruit Platter

Finger sandwiches

Mature cheddar

Smoked salmon

Egg and cress